

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

Claim 1 (Currently Amended) Process for the preparation of a spoonable, soured non-dairy cream comprising from 5 to 35 wt% fat, from 0.05 to 15 wt% protein, 0.01 to 3 wt% biopolymer, said cream product having a pH value between 4.0 and 5.8 said process comprising the steps of

- (a) preparation of an aqueous premix comprising at least protein and preferably fat
- (b) heating the mixture obtained in step (a)
- (c) acidification of the product of step (b) to a pH from 4.0 to 5.8
- (d) then after step (c) mixing in of a biopolymer
- (e) heating the mixture obtained in step (d) and
- (f) then cooling to a temperature below 20 °C.

Claim 2 (Currently Amended) Process according to claim 1 wherein after step (a) or (b) the obtained mixture is homogenised at a pressure of between 100 and 400 bar, preferably at a temperature above the melting point of the fat.

Claim 3 (Currently Amended) Process according to claim 1 wherein the mixture of step (e) is homogenised before step (f), preferably at a pressure of between 100 and 400 bar, and preferably at a temperature above the melting point of the fat.

Claim 4 (Previously Presented) Process according to claim 1 wherein biopolymer is selected from the group comprising carrageenan, tara gum, guar gum, locust bean gum, gellan, alginate, methylcellulose, pectin, xanthan gum or a combination thereof.

Claim 5 (Previously Presented) Non-dairy cream obtainable by the process according to claim 1.

Claim 6 (Original) Spoonable soured non-dairy cream comprising a dispersed oil phase and a continuous aqueous phase said cream comprising from 5 to 35 wt% fat, said fat being either a vegetable oil or marine oil or a combination thereof; from 0.05 to 15 wt% protein in the form of a protein phase, 0.01 to 3 wt% biopolymer, said cream having a pH value between 4.0 and 5.8, wherein the cream comprises a phase separated water phase comprising a biopolymer phase and a protein phase, wherein the phase volume of the biopolymer phase is from 10 to 60 vol% on total product volume.

Claim 7 (Currently Amended) Spoonable soured non-dairy cream according to claim 6 wherein the phase volume of the biopolymer phase is from 10 to 40 vol%, preferably from 20 to 40 vol% on total product volume.

Claim 8 (Previously Presented) Spoonable non-dairy cream according to claim 6 wherein the viscosity of the biopolymer phase is from 10 to 20 mPa.s at a shear rate of 100 s⁻¹ determined at 40 °C.

Claim 9 (New) The process according to claim 2, wherein the mixture is homogenised at a temperature above the melting point of the fat.

Claim 10 (New) The process according to claim 3 wherein the mixture of step (e) is homogenised before step (f) at a pressure between 100 and 400 bar.

Claim 11 (New) The process according to claim 3 wherein the mixture of step (e) is homogenised before step (f) at a temperature above the melting point of the fat.

Claim 12 (New) The non-dairy cream according to claim 7 wherein the phase volume of the biopolymer phase is from 20 to 40 vol% on total product volume.